

IN THE CLAIMS

Claim 1 (original): Water-free concentrate, consisting of ubiquinon Q₁₀, a medium-chained triglyceride or triglyceride mixture, α -lipoic acid and/or its derivatives, as well as one or more emulgators with HLB value between 9 and 19 permitted according to the food or drug laws.

Claim 2 (original): Concentrate according to claim 1, in which the emulgator consists of a polysorbate.

Claim 3 (original): Concentrate according to claim 2, in which the emulgator consists of a polysorbate 20 and/or polysorbate 80.

Claim 4 (currently amended): Concentrate according to ~~claims 1 to 3~~ claim 1, in which the α -lipoic acid derivative is dihydrolipoic acid or dihydrolipoamide.

Claim 5 (currently amended): Concentrate according to ~~one of the preceding claims~~ claim 1, in which the medium-chained triglyceride is a light oil such as safflower oil or a mixture of caprylic acid and caprinic acid.

Claim 6 (currently amended): Concentrate according to ~~one of the preceding claims~~ claim 1, in which the ratio by weight of the polysorbate to the sum of the proportions by weight of the remaining ingredients amounts to about 4:1 to about 5.5 : 1.

Claim 7 (currently amended): Concentrate according to ~~one of the preceding claims~~ claim 1, in which the ratio by weight of ubiquinon to α -lipoic acid lies between about 1: 1 and about 1:4.

Claim 8 (currently amended): Concentrate according to ~~one of the preceding claims~~ claim 1, which consists of about 85 w/w% of the polysorbates, about 3.3 w/w% of Q₁₀, about 4 w/w% of α -lipoic acid and about 10 w/w % of triglycerides.

Claim 9 (currently amended): Concentrate according to ~~one of the preceding claims 1 to 7~~ claim 1, which consists of about 5 w/w% of Q₁₀, about 10 w/w% of α -lipoic acid, about 4 w/w% of triglycerides and about 81 w/w% of polysorbate 80.

Claim 10 (currently amended): Concentrate according to ~~one of the preceding claims 1 to 7~~ claim 1, which consists of about 4 w/w% of Q₁₀, about 8 w/w% of α -lipoic acid, about 6 w/w% of triglycerides and about 82 w/w% of polysorbate 80.

Claim 11 (currently amended): Concentrate according to ~~one of the preceding claims 1 to 7~~ claim 1, which consists of about 5 w/w% of Q₁₀, about 9 w/w% α -lipoic acid, about 5 w/w% of triglycerides and about 81 w/w % of polysorbate 80.

Claim 12 (currently amended): Concentrate according to ~~one of the preceding claims 1 to 7~~ claim 1, which consists of about 2 w/w% of Q₁₀, about 8 w/w% of α -lipoic acid, about 6 w/w% triglycerides and about 84 w/w% polysorbate 80.

Claim 13 (currently amended): Method for production of a concentrate according to ~~one of the preceding claims~~ claim 1, in which at first a solubilizate is obtained from Q₁₀, polysorbate 80 and a triglyceride, thereafter a solubilizate is obtained from α -lipoic acid and polysorbate 80 or polysorbate 20 and subsequently Q₁₀ solubilizate is mixed with α -lipoic acid solubilizate and stirred to yield a homogeneous mass.

Claim 14 (original): Method according to 13, in which an α -lipoic acid solubilsate is obtained at a temperature, for instance 100° C, which is higher compared to that temperature, for instance 85° C, at which Q₁₀ is solubilized, and both the solubilizates are mixed at a lower temperature of, for instance, 60° C.

Claim 15 (currently amended): Method according to claim 13 ~~or 14~~, in which about 2, more practically about 1.8 parts of Q₁₀ solubilizate are mixed with about 1 part of α -lipoic acid solubilizate.

Claim 16 (currently amended): Concentrate according to claim 1 ~~to 12~~, which is added to a non-alcoholic drink in the ratio of one part of the concentrate to about 0.1 to up to about 5,000 parts of the drink.

Claim 17 (currently amended): Concentrate according to ~~one of the claims 1 to 12~~ claim 1, which is added to a milk product, vegetable oil or a similar foodstuff in the ratio of one part of the concentrate to about 0.1 to up to about 500 parts of the foodstuff.